

Making Your Own Halloween favors an Easy Matter

If you are one of those unfortunate beings possessed of a longing to entertain your friends in return for the good times they have given you, but with little money to spend upon a formal dinner or dance, why not cut the Gordian knot by sending out invitations for a Halloween party and part with all your fears and tremors? Your guests will have a howling good time, for who ever heard of a Halloween party that was not a success? Why, the very invitations themselves when got up in a symbolic fashion send pleasurable thrills through the most blasé mortals, and the guests arrive in the right spirit for any kind of jolly sport.

The expense of the affair need not bother you. For a few dollars you can buy enough crepe paper to outfit the whole thing, so far as decorations and favors are concerned.

Witches that are like rag dolls, with painted faces, can be evolved from crepe paper in the twinkling of an eye. These little figures should hold brooms

things from crepe paper rolls. The table seen in the illustration is a home-made affair carried out with crepe paper.

From flat paper in the proper coloring red apples, black cats and black witches may be evolved for place cards and table decorations.

But the Jack Horner pie, the piece de resistance of the well equipped Halloween table, can be fashioned from a small handbox or a frame made of cardboard. A little padding is necessary about the sides of this foundation to give roundness; then the yellow fluffy paper is stretched over and fastened stemwise unless the pie is to be extra big. Then one pie above the other, held at the bottom in a blossom-

like form, is the proper way to make a Jack Horner pie. The illustration shows a table set for a Halloween party. The table is covered with a white cloth and has a centerpiece of pumpkins and gourds. There are several place settings with white plates and glassware. A large, ornate chandelier hangs from the ceiling. The room is decorated with Halloween-themed items, including a witch figure and a pumpkin.

WITCHES' TABLE AND NEW HALLOWEEN FAVORS

with paper whisks on their ends. A few yards of crepe paper will make big or little round pumpkins with just a little stuffing, with wide green leaves and stems of twisted paper. Table covers and napkins may be had by the box with all kinds of spooky designs upon them, but lacking these the hostesses can make for herself the same

with fruit and topped with a witch cap, is made.

From the top of the pie run the favor ribbons, also of crepe paper, on better still, of stout string covered with the paper. Then when the time comes for each guest to draw for his prize there will pop out at him black cats, owls, pumpkins and apples of candy, paper

or metal. To counteract the evil effects of these omens a few articles such as four leaf clovers, wishbones and horseshoes may be added to the collection.

A dress up party is lots of fun, especially if the faces are masked. Of course among the impersonations will be a witch and a witch's servant, but the

pumpkin man, an apple girl and the bat, in a black dress with big wings, should be represented.

At your Halloween party utilize the cellar for a "chamber of horrors." Two sheeted ghosts can conduct each guest, who should be blindfolded, down the creaking stairs to the sound of a cowbell that has been tied under a running faucet. This will give the impression of rushing water and keep the bell constantly tolling. Strips of newspaper or ropes fastened to the ceiling will dangle alarmingly above the victim's head and shoulders, suggestive of bats, while an electric fan will make cavernous breezes. A paper bag burst at the psychological moment will make another shiver, which will be heightened as the voice of doom

is heard. A written menu used, the dishes being disguised under appropriate names, is a demon's draft soup, fairy wands (bread sticks or rolls), nightmare, Welsh rabbit, witches' brew coffee, hobgoblin surprise salad, hocus pocus ice cream. I am sure most girls can think of a lot more.

The table centerpiece might be a witches' cauldron, made of a pumpkin and hung on a standard of three sticks, with sticks piled underneath to imitate a fire, and bats, cats and spiders about on the table among the goodies. Another pretty idea is a tree hung with pumpkin lanterns, with lantern menu cards. But the easiest decoration of all is an autumn fruit table—pumpkin fruit baskets filled with grapes, nuts and apples, beautifully polished. A Cinderella table with all the story worked out will doubtless give ample play for the imaginations of some of my readers.

DAFNE DEAN.

IS YOUR OVEN RIGHT?

YOU can never make a success of baking unless the oven is exactly right. If it is a little too hot or too cold all your nice cakes or pies will be spoiled. You can always test the heat by putting a piece of white paper on the oven shelf you mean to use and leaving it there for a few minutes. If the paper comes out white, the oven is slightly browned at the edges it is too cool.

If the paper comes out a good deal browned, but not burnt at all, the oven is moderate. If the paper comes out brown all over and blackened at the edges the oven is hot. If the paper burns all to tinder the oven is fierce.

You can always cool an oven that is too hot by putting a baking dish full of cold water into it. Let this remain for a minute or two, then take it out and keep the door open until all the steam caused by the heating of the water has dried away.

Use a cool oven for milk puddings and other things that need to stand in a gentle heat for a long while, so that the hard substance of fruit may swell slowly.

Use a moderate oven for rich cakes and other solid things that have to be baked slowly, so that the heat may work right through them while the outside remains soft. It is a good plan to put a rich cake into a hot oven for a few minutes first just to make it rise and afterward into a moderate one. Meat and fruit pies should be treated in the same way, a little strong heat to bring up the pastry and then moderate heat to cook the contents of the pie.

Bake shortcake and puff pastry in a hot oven. Remember that when you are using a hot oven you must watch it all the time and be ready to see that the baking does not get burnt.

If your goodies are burning on top cover them over with a double sheet of greased paper. If they are burning underneath stand the tin that holds them on a baking dish raised on a brick so that the tin may not touch the hot floor of the oven.

Some people always keep an old tin partly filled with sand in the oven or on the rack above the fire. This is very useful, as anything that tends to burn underneath may be put into the sand tin and kept quite safe. But remember that you must not put your things into cold sand. The sand must be heated first or it will make your cake "sandy" at the bottom.

A "fierce" oven is not much used except for very rich pastry and savory dishes that have already been cooked and only need browning.

FACILITATING IRONING.

WHEN ironing, fold an old quilt four double and stand on it. You will be surprised how much less fatigued you become. It also keeps long garments from becoming soiled on the floor.

How to Modify the "Horrible" Styles

THE woman with conservative taste who looks at the smartest styles of the fall is apt to exclaim: "Horrible! Outrageous! Absurd! I'll never wear anything like that!"

But what will interest you on second thought is that your dressmaker's milliner is going to adapt these new fashions into styles that will accord perfectly with your less extreme ideas, for ultra style and popular fashions always bear some resemblance to each other.

The charming costume pictured is an adaptation of an extreme mode that is



NEW FROCK MADE OF REMNANTS

sure to please the most conservative dresser, and at the same time it will prove an economical way in which to use short lengths of contrasting materials.

As you see, the smart little coat is a short cutaway affair of mink, and the skirt, a rag top model, is of plain fabric. An odd piece of fur could well be pressed into service for the coat collar.

A good flavoring for strups, jellies and preserves is made with orange and lemon peel.

PERILS OF PAULINE

(Continued from Page Seventeen.)

between Pauline and his princess of the vision had made an indelible impression upon the old man's mind.

Following the recital of his strange story Marvin had another heart attack. Having cursed the midnight oil in his days of adversity while building up a business and accumulating a fortune, nature rebels and for his continued abuse he must shortly pay the cost.

"Rush quick, doctor," cried Harry over the telephone, "father is seriously ill and we are afraid he is dying." It was but a few moments before the physician, who had cared for Harry from the day of his advent into the world, had cared for his mother who, many years before, had been called to another world, was on hand to administer to the tone and loving parent in his last few hours on earth. Tenderly the old gentleman was removed to his room, where loving hands prepared him for a sleep from which he was never to awaken.

"Sanford, you are in a bad way," admits the kindly doctor after a careful examination of his patient. "It may be weeks, or months; it may be but a matter of days or even hours or minutes. Had you taken my advice a few years ago and given up active work entirely you might have had a fighting chance. You wouldn't do that, I guess you couldn't. Like myself, you'd been too long in harness and did not know how to get out of it."

"I'm mighty sorry, old friend. I who have seen an intimate side of your life in the home and also your life in the world of men. I'm sorry to be compelled to tell you that the end is near and to advise you to make plans for a future to which there will be no ending."

"All right, Doc. It's time for me to go. I have no complaint to offer. There are a few things I would have liked to live for but time will attend to those. Nature's greatest debt must be paid sooner or later and I guess I am going to pay mine sooner. Get me a piece of paper, I want to write my will."

On a prescription blank belonging to the doctor, the only paper quickly available, Sanford Marvin wrote: "I bequeath one-half of my entire estate to my son Harry, the remainder to my adopted daughter Pauline, to be held in trust for her by my secretary, Raymond Owen, until her marriage."

Hardly had Sanford Marvin signed his brief will disposing of his entire estate to Pauline and Harry, omitting Owen from the fortune he had anticipated in his conversation with Hicks but a little while before, when he dropped back on his pillow—dead.

The private secretary of the man now dead was the sole occupant of the room whose eyes were not dimmed with tears. The massive frame of the physician shook, as he remembered little intimate details in the life of the one who had just left; the faithful servants, who had been the recipients of untold kindnesses at the hand of their now dead employer, wept tears of bitter sorrow in remembrance of one who never again would greet them with a kindly word or cheery smile; Pauline and Harry, clasped in each other's arms, sobbed out a love for a father, counselor and friend lost forever. Tugging the orphaned couple knelt in prayer beside the bed where rested all that was mortal of the one who had guided their tiny footsteps along life's journey until they were, now, just reaching that estate where his counsel was to them almost a law. Pauline and Harry knelt in silent prayer long after the tear ducts had refused to respond to the aching heart and harrowed brain.

The passing of Sanford Marvin was to make great changes in the life plans of this youthful pair. Tentative arrangements discussed but a few short hours before his death were to be ruthlessly thrust aside and circumstances were about to force into the lives of this sorrowing pair harrowing experiences that with the protecting hand of the father might easily have been overcome. But he is gone and they are facing the world alone and unaided. Worse than undried for they will be compelled to fight the villainy of one who is a past-master in that art.

Marvin's will, which was handed to Owen by the physician, is filed for probate the day following the death of its maker. Owen, in his capacity of guardian of Pauline's fortune, attends to this matter and takes pains to inquire of a prominent lawyer as to his, Owen's, status provided Pauline should die before her marriage.

"I should say," replies the lawyer after careful examination of the instrument, "that if anything should happen to Miss Marvin her share of the estate would go to you."

Well pleased with this information, acquired without the formality of paying a legal fee, Owen leaves the lawyer's office. His pleasure, however, is not to be long lived.

Hicks, who has followed Owen at a discreet distance, awaits him but a short distance from the lawyer's and accosts him with the usual request for money.

"Now, Hicks," declares Owen, "you

and I are through. This money is the last you will get from me. The old man is dead and I do not get one cent and as a consequence can do nothing further for you."

"Nothing like that, old pal," laughs Hicks. "You are still with the gang and still handling the coin, ain't you?"

"No, I am merely the custodian of Miss Marvin's money until her marriage, that's all."

"Well, that's good enough. You have the opportunity and I have the brains," admits Hicks. "Between us we ought to get a bunch of coin."

"No more crooked deals for me," declares Owen. "I am through with that life forever."

"Don't be a boob, Ray. Think of the fine opening to get a barrel of coin. You don't mean to tell your old pal Hicks that you are going to pass up anything like that, do you?" inquires the former best companion of Owen.

"Yes, that's exactly what I mean," declares Owen as he turns himself away from his unwelcome companion and hastens to put as much distance between them as is possible in as short a length of time as possible.

"You'll come around all right, and when you do don't forget to declare me in for my bit," is Hicks' parting shot.

Owen considers seriously the veiled suggestions made by his former race track partner coupled with the information he has just received from the lawyer and Pauline is perilously near a volcano, with no knowledge of her predicament.

(To be continued in the Star-Bulletin next Saturday.)

Thomas Bradbury of Quincy, Mass., after an unsuccessful attempt to kill his wife, committed suicide by shooting. He is believed to have been temporarily insane.

An order signed by Secretary Lane has opened to settlement and entry under the enlarged homestead law, 8,600,000 acres of land in California, New Mexico, Washington and Colorado.

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KOREAN SCHOOL WILL DEDICATE NEW DORMITORY

Handsome New Structure Accommodates 48 Boys and Members of Faculty



Dr. Synghwan Rhee, Principal of the Korean Central School

The boys' dormitory of the Korean Central School has just been completed and is to be formally dedicated with appropriate exercises this evening. This very much needed addition to the former school buildings will meet the urgent needs of that rapidly growing institution. The building of the dormitory was commenced shortly after Dr. William Henry Fry took up the work of superintendent of the local Methodist missions. It has been pushed with all possible speed and is now complete in every department.

In dimension the building is 120 by 36 feet and is two stories high. In the center of the main floor is a spacious dining-room which accommodates 100 boys. At one end is a large kitchen and at the other end is an apartment for resident members of the faculty. The second floor is divided into 24 bedrooms with sleeping accommodations for 48 boys.

Dr. Synghwan Rhee, the principal, reports a very encouraging outlook for the new year. The school has been with a registration of students that has taxed its capacity to the very limit and without doubt is now engaged in the most successful and important year in its history.

A large mass-meeting has been arranged for this evening in connection with the dedication exercises to which the public is cordially invited. Services will begin promptly at 7 o'clock.

RECIPES TRIED AND FOUND VERY SUCCESSFUL BY WOMEN OF HONOLULU

(Recommended by Miss Florence Hoffman.)

Marshmallow Ice Cream.

Ingredients: One quart of cream, 1 cup of powdered sugar, 1 cup marshmallows, 1 small tin of shredded pineapple, 1 teaspoonful of vanilla. Whip cream and add sugar. Then fold in the marshmallows which have been cut in halves, and the pineapple. Lastly add the vanilla. Do not freeze quite as much as ordinary ice cream. One pint of cream will make enough for eight people, using the same amount of fruit and marshmallows.

Eggless and Butterless Cake.

Ingredients: One cup sugar, 1 cup water, 1 cup raisins, 1 heaping tablespoon of shortening, 1 heaping tablespoon of chocolate, 1 teaspoon cinnamon, 1/2 teaspoon cloves, 1 rounding teaspoon soda, 2 cups of flour measured after sifting; citron or nuts at pleasure. Method of preparing: Boil the sugar, water and raisins for five minutes; allow to cool; then add the shortening (which has been melted), the chocolate, cinnamon, cloves, soda and flour. Bake slowly.

Cold Water Biscuits.

Ingredients: Two cups of flour, 1 teaspoon salt, 3 teaspoons of baking powder, water. Method of preparing:

Sift the flour, salt and baking powder together and mix with enough water to make a good muffin batter. Cook in a fat oven in well buttered pans. Excellent and economical.

Hamburg Roll.

Ingredients: One and one-half pounds round steak, chopped fine; little more than the same quantity of bread crumbs, 1 onion chopped fine, 1 green pepper chopped fine, 1 egg, 1 tin tomatoes; butter or bacon; salt and pepper to taste. Method of preparing: Soak the bread crumbs and aqueous dry. Add a raw egg and mix chopped meat, bread crumbs, onion and pepper together with hands. Mould into shape and strew with bits of butter or bacon; Put in well greased pan and brown for 10 or 15 minutes, then pour over a tin of tomatoes and bake for three-fourths of an hour, basting frequently, adding water at the last if necessary. Care must be taken not to allow it to become dry. Serves eight or ten.

Corn Pudding.

Ingredients: One tin corn, 1 cup milk, 2 eggs, 2 tablespoons of corn meal, 1 teaspoon sugar, salt and pepper to taste, 1 green pepper, 1 table-

spoon of butter. Method of preparing: Beat the eggs well and mix with the corn and milk. Add the corn meal, sugar, seasoning, and green pepper which has been chopped fine. Melt the butter in the baking tin, and pour into the mixture—which thus butters your tin without additional butter. Bake one-half hour. Serves ten.

German Coffee Cake.

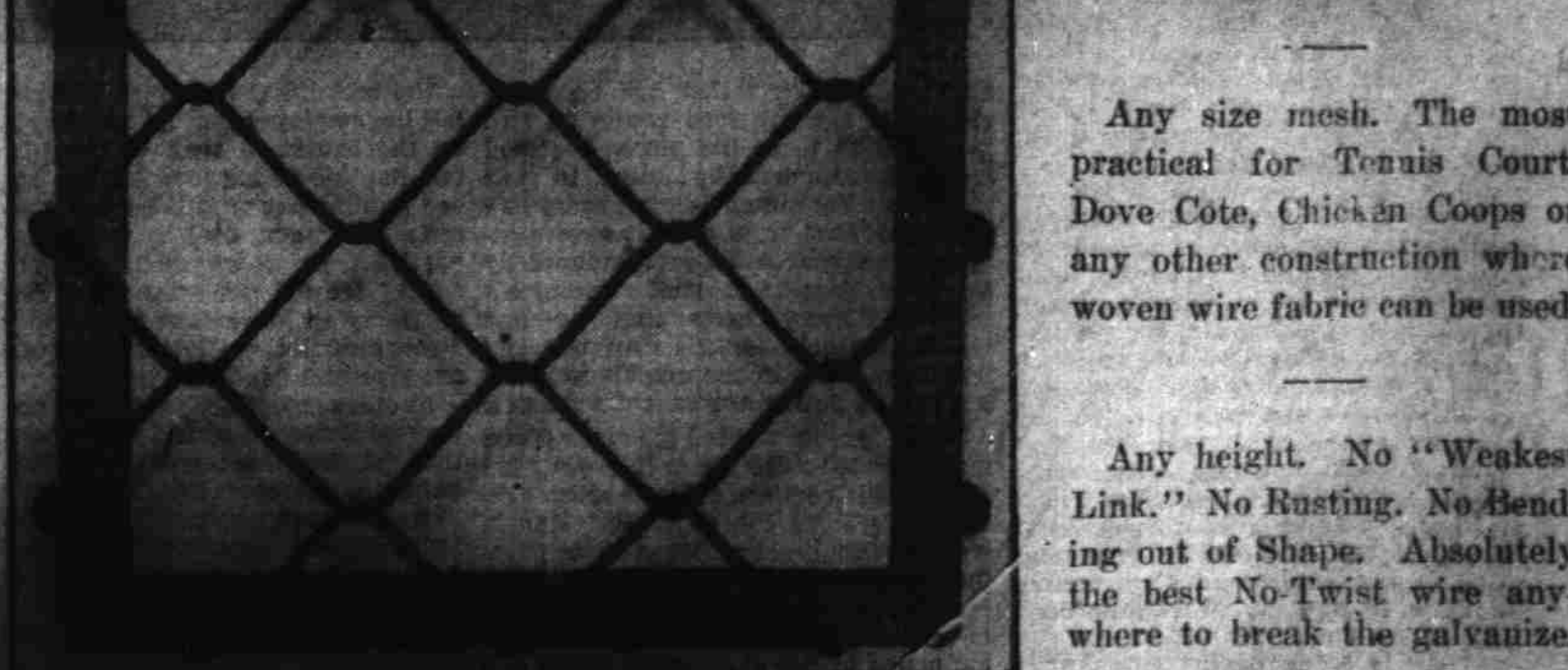
Ingredients: Enough bread dough for two loaves, 1 egg, 1/2 cup butter, 1 cup sugar, cinnamon, 1/2 cup chopped almonds. Method of preparing: Take your bread dough after it has risen. Mix it with the egg (well beaten), the butter and sugar. Let it rise again in a flat roasting pan (which will give it a thickness of about one inch). Then cover with melted butter and sprinkle with sugar, cinnamon, almonds and a kind of crumb made of butter, sugar and flour rubbed together until they form little lumps. Bake.

Good Vegetable Dish.

Ingredients: Green peas, carrots, sugar and salt. Method of preparing: Boil each separately, the carrots having been chopped rather fine. Add salt and sugar to the water; then boil together, adding butter and parsley.

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